Congress Hotel & Annex

N. M. KAUFMAN, President

Chicago

MENU

OYSTERS AND CLAMS

Seatags 40 Lynnhavens 40 Smith Islands 40 Cotuits 35 Blue Points 30
Cherry Stone Clams 30 Little Necks 25 Cocktails 5c. extra Congress Souvenir Cocktail 50 Lobster Cocktail 75

RELISHES

Canapé Fresh Caviar 80 Fresh Astrakhan Caviar, p. p. 1 00 Hors d'Oeuvres varies, p. p. 50
Feuil Suédoise 50 Ripe Jumbo Olives 50 Queen Jumbo Olives 40 Ripe Olives 30 Antipasto 35
Tomatoes Volga 80 Celery 60 35 Suprême of Grape Fruit 60

SOUPS

Cream of New Asparagus 60 35 Cream Longchamps 60 35
Consommé Trianon 50 30 Consommé Monte Carlo 50 30
Royal GreenTurtle 1 10 60 Petite Marmite 75 40

FISH

SPECIAL Filet of English Sole, Grand Duc (per person) 80 Lobster, gratiné, Victoria 1 50 80
Imported Turbot de l'Océan poché, Sauce Nantua 1 50 80 Deviled Stuffed Crabs 90 50
Planked Whitefish 1 75 90 Médaillon of Pompano, Waleska 1 35 75 Finnan Haddie, Delmonico 1 40 75
Diamond Back Terrapin, [any Style] 4 00 2 00 Snails, Bourguignonne 1 25 65

ENTREES

SPECIAL Filet of Beef piqué, Portugaise 1 35 75 Mignonnette of Veal, Judic 1 25 65
Squab Chicken en Casserole, Mascotte 1 25 Virginia Ham au Porto, Véloute of Spinach 1 35 75
Sweetbreads braisé, Princesse 1 75 90 Epigramme of Lamb, Jardinière 1 25 65
Fresh Mushrooms, broiled 1 25 65; sous Cloche 1 50 80
COLD Suprême of Chicken, Jeannette, per person 60 Terrine of Guinea Hen (per person) 65

ROASTS

Hot-house Baby Lamb 1 75 90 Ribs of Beef 1 25 65
Turkey, Cranberry Sauce 1 50 80 Long Island Duckling, Apple Sauce 2 50 1 25

POULTRY---TO ORDER

Broiled Milk-fed Chicken 1 75 90 Royal Squab 1 25 Squab Chicken 1 25
Philadelphia Squab 1 00 Guinea Hen 2 25 1 15 Squab Guinea Hen 1 75 Squab Turkey 3 50 1 75

VEGETABLES

Cauliflower 40 Summer Squash 35 Fresh Artichokes 60 Cardons Demi-glacé 50 Cêpes Bordelaise 35
New Peas 50 New Bermuda Potatoes 40 New String Beans 35 Wax Beans 35 New Lima Beans 50
Brussels Sprouts 35 French Peas 40 Stuffed Tomatoes 35 Spaghetti 40 Spinach in Cream 35 Laitues au Jus 35
ASPARAGUS: New California 60 American 40 German 1 25 Celery with Marrow 35 Baked Egg Plant 35

SALADS

Easter 60 35 Congress 75 40 French Endive 75 40 Waldorf 75 40 Ladies Delight 60
Romaine and Hot House Grapes 75 40 Pompeian 60 Lettuce, Escarole, Romaine, Chicory or Tomato 60 35
Fresh Fruit 60 Caprice 40 Margarita 60 Delicious 50 Dandelion 60 35 Merry Widow 60

DESSERT AND ICES

Easter Greeting Cake 20 Fresh Strawberry Bavarian Cream 25
English Plum Pudding, Hard and Brandy Sauce 30 Blueberry or Green Apple Pie 15 Pumpkin or Hot Mince Pie 20
Special Filled Coffee Cake 15 Rice Pudding 25 Creme de Menthe Jelly Whipped Cream 20
Caramel Custard 25 Pound or Fruit Cake 35 20 French Pastry, each 15 Preserved Fruit Compote 40 25
Fancy Peach Flambée 75 Chocolate Cup Custard 30 Fresh Strawberry Short Cake 60 Fresh Strawberry Tartlet 25
ICE CREAMS: Chocolate Tart à la Mode 25 Fresh Strawberry Melba 65
Easter Eggs en Nest 40 Frozen Egg Nog 40 Fresh Strawberry 30 Fancy Flower 35 Charlotte Glacé 35
Fresh Strawberry Basket, Congress 50 Nesselrode Pudding 35 Lala Rookh, Cardinal or Czarina Punch 35 Fancy Fruit 35
Fresh Strawberry Sherbet 30 Lemon, Orange or Pine-apple Ice 25 Maple, Hazelnut or All Plain Ice Creams 25
Tutti Frutti 35 Plain Parfaits 35 CoupeMona Lisa 40 Nordica Parfait 40 Maple Mousse 35

FRUITS Hot-house Grapes 1 25 Malaga Grapes 50 Fresh Plums 60 Pear 15 Apple 15 King Siam Orange 15
Cuban Melon 60 Fresh Strawberries with Cream 60 Tangerine 15

CHEESE Congress 30 Stilton 30 Camembert, American, Roquefort, Neufchatel, Port du Salut or Gorgonzola 25
Brie, Pont l'Evque, Imported Swiss or Edam 25 Piemento 25 Cream 25 Cream with Bar le Duc 50
Demi Tasse 15 Special Demi Tasse in Percolator (per person) 25 Café Turc 25 Café au Kirsch 25
Café Diabalo (per person) 50 Coffee Glacé 25 Chocolate Glacé 25
Coffee with Cream 35 20 Extra Cream per person 5c. Bulgarian Butter-milk 15

Made by G. E. Bicker
Congress Hotel